

Djamel Djenane

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

46
papers

1,709
citations

20
h-index

41
g-index

48
ext. papers

1,908
ext. citations

4
avg, IF

4.74
L-index

#	Paper	IF	Citations
46	Novel active biopackaging incorporated with macerate of carob (<i>Ceratonia siliqua</i> L.) to extend shelf-life of stored Atlantic salmon fillets (<i>Salmo salar</i> L.).. <i>LWT - Food Science and Technology</i> , 2022 , 156, 113015	5.4	0
45	<i>Ceratonia siliqua</i> L. kibbles, seeds and leaves as a source of volatile bioactive compounds for antioxidant food biopackaging applications. <i>Food Packaging and Shelf Life</i> , 2022 , 31, 100764	8.2	1
44	Nanotechnology as a Processing and Packaging Tool to Improve Meat Quality and Safety. <i>Foods</i> , 2021 , 10,	4.9	7
43	Bioenrichment using <i>Satureja montana</i> L. essential oil for the prevention against photooxidation of flavored extra virgin olive oil during light display. <i>Najfnr</i> , 2021 , 4, 351-359	0.2	
42	Biosurfactant production from newly isolated <i>Rhodotorula</i> sp.YBR and its great potential in enhanced removal of hydrocarbons from contaminated soils. <i>World Journal of Microbiology and Biotechnology</i> , 2021 , 37, 18	4.4	8
41	Assessment of antioxidant and antibacterial activity of <i>Phoenix dactylifera</i> L. seed extracts: Perspective for the development of new Foods. <i>Najfnr</i> , 2020 , 4, 298-308	0.2	
40	Assessment of antioxidant and antibacterial activity of <i>Phoenix dactylifera</i> L. seed extracts: Perspective for the development of new Foods. <i>Najfnr</i> , 2020 , 4, 298-308	0.2	0
39	Improvement of the Shelf-Life Status of Modified Atmosphere Packaged Camel Meat Using Nisin and Subsp. Leaf Extract. <i>Foods</i> , 2020 , 9,	4.9	3
38	Antifungal, antitoxigenic, and antioxidant activities of the essential oil from laurel (L.): Potential use as wheat preservative. <i>Food Science and Nutrition</i> , 2020 , 8, 4717-4729	3.2	17
37	Prevention by Essential Oils of the Occurrence and Growth of <i>Aspergillus flavus</i> and Aflatoxin B1 Production in Food Systems: Review 2020 ,		1
36	Effect of the aromatisation with summer savory (<i>Satureja hortensis</i> L.) essential oil on the oxidative and microbial stabilities of liquid whole eggs during storage. <i>Journal of Essential Oil Research</i> , 2019 , 31, 444-455	2.3	8
35	Solvent free-microwave green extraction of essential oil from orange peel (<i>Citrus sinensis</i> L.): effects on shelf life of flavored liquid whole eggs during storage under commercial retail conditions. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 3162-3172	2.8	10
34	Olive Leaves Extract from Algerian Oleaster (var.) on Microbiological Safety and Shelf-life Stability of Raw Minced Beef during Display. <i>Foods</i> , 2018 , 8,	4.9	16
33	Dry fractionation of olive pomace as a sustainable process to produce fillers for biocomposites. <i>Powder Technology</i> , 2018 , 326, 44-53	5.2	22
32	Screening and biosurfactant/bioemulsifier production from a high-salt-tolerant halophilic <i>Cryptococcus</i> strain YLF isolated from crude oil. <i>Journal of Petroleum Science and Engineering</i> , 2018 , 162, 712-724	4.4	21
31	Carbon Monoxide in Meat and Fish Packaging: Advantages and Limits. <i>Foods</i> , 2018 , 7,	4.9	30
30	Dry fractionation of olive pomace for the development of food packaging biocomposites. <i>Industrial Crops and Products</i> , 2018 , 120, 250-261	5.9	25

29	The effect of L. essential oil and different packaging systems on the photo-oxidative stability of extra-virgin olive oil. <i>Journal of Food Science and Technology</i> , 2018 , 55, 4212-4222	3.3	14
28	Study of Antifungal, Anti-aflatoxigenic, Antioxidant Activity and Phytotoxicity of Algerian Citrus limon var. Eureka and Citrus sinensis var. Valencia Essential oils. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2018 , 21, 345-361	1.7	7
27	Richness of drilling sludge taken from an oil field quagmire: potentiality and environmental interest. <i>International Journal of Environmental Science and Technology</i> , 2016 , 13, 2427-2436	3.3	2
26	Influence of vacuum-ageing duration of whole beef on retail shelf life of steaks packaged with oregano (L.) active film under high O. <i>Journal of Food Science and Technology</i> , 2016 , 53, 4244-4257	3.3	16
25	Chemical Profile, Antibacterial and Antioxidant Activity of Algerian Citrus Essential Oils and Their Application in. <i>Foods</i> , 2015 , 4, 208-228	4.9	57
24	Use of Essential Oils as Natural Food Preservatives: Effect on the Growth of Salmonella Enteritidis in Liquid Whole Eggs Stored Under Abuse Refrigerated Conditions. <i>Journal of Food Research</i> , 2013 , 2, 65	1.3	20
23	Amino acid composition, foaming, emulsifying properties and surface hydrophobicity of mustard protein isolate as affected by pH and NaCl. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 1028-1036	3.8	13
22	Antioxidant and antibacterial effects of Lavandula and Mentha essential oils in minced beef inoculated with E. coli O157:H7 and S. aureus during storage at abuse refrigeration temperature. <i>Meat Science</i> , 2012 , 92, 667-74	6.4	82
21	Extrait de feuilles d'olivier; tests in vitro vis-à-vis de Staphylococcus aureus, Salmonella Enteritidis et Pseudomonas aeruginosa; application sur la viande de dinde. <i>Phytotherapie</i> , 2012 , 10, 10-18	0.4	2
20	PERSPECTIVES ON THE USE OF ESSENTIAL OILS AS ANTIMICROBIALS AGAINST CAMPYLOBACTER JEJUNI CECT 7572 IN RETAIL CHICKEN MEATS PACKAGED IN MICROAEROBIC ATMOSPHERE. <i>Journal of Food Safety</i> , 2012 , 32, 37-47	2	17
19	Chemical composition and antimicrobial effects of essential oils of Eucalyptus globulus, Myrtus communis and Satureja hortensis against Escherichia coli O157:H7 and Staphylococcus aureus in minced beef. <i>Food Science and Technology International</i> , 2011 , 17, 505-15	2.6	78
18	Antimicrobial activity of Pistacia lentiscus and Satureja montana essential oils against Listeria monocytogenes CECT 935 using laboratory media: Efficacy and synergistic potential in minced beef. <i>Food Control</i> , 2011 , 22, 1046-1053	6.2	91
17	Display life of beef packaged with an antioxidant active film as a function of the concentration of oregano extract. <i>Meat Science</i> , 2011 , 88, 174-8	6.4	104
16	Composition chimique et activité anti-Salmonella enteritidis CECT 4300 des huiles essentielles d'Eucalyptus globulus, de Lavandula angustifolia et de Satureja hortensis. Tests in vitro et efficacité sur lesufs entiers liquides conservés à 1 °C. <i>Phytotherapie</i> , 2011 , 9, 343-353	0.4	8
15	Effect of antioxidants and lighting conditions on color and lipid stability of beef patties packaged in high-oxygen modified atmosphere Efecto de los antioxidantes y las condiciones de iluminación sobre el color y la estabilidad de los lípidos de hamburguesas de res envasadas en atmósfera modificada alta en oxígeno. <i>CYTA - Journal of Food</i> , 2011 , 9, 49-57	2.3	16
14	Stabilization of beef meat by a new active packaging containing natural antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7840-6	5.7	148
13	Effect of Lactic Acid Bacteria on Beef Steak Microbial Flora Stored Under Modified Atmosphere and on Listeria Monocytogenes in Broth Cultures. <i>Food Science and Technology International</i> , 2006 , 12, 287-295	2.6	7
12	Effect of varying oxygen concentrations on the shelf-life of fresh pork sausages packaged in modified atmosphere. <i>Food Chemistry</i> , 2006 , 94, 219-225	8.5	86

11	Effect of different concentrations of carbon dioxide and low concentration of carbon monoxide on the shelf-life of fresh pork sausages packaged in modified atmosphere. <i>Meat Science</i> , 2005 , 71, 563-70	6.4	80
10	Effect of lactic acid bacteria on extension of shelf life and growth of <i>Listeria monocytogenes</i> in beef steaks stored in CO ₂ - rich atmosphere. <i>Brazilian Journal of Microbiology</i> , 2005 , 36, 405	2.2	15
9	Antioxidant effect of carnosine and carnitine in fresh beef steaks stored under modified atmosphere. <i>Food Chemistry</i> , 2004 , 85, 453-459	8.5	32
8	The shelf-life of beef steaks treated with dl-lactic acid and antioxidants and stored under modified atmospheres. <i>Food Microbiology</i> , 2003 , 20, 1-7	6	42
7	Stabilisation of colour and odour of beef patties by using lycopene-rich tomato and peppers as a source of antioxidants. <i>Journal of the Science of Food and Agriculture</i> , 2003 , 83, 187-194	4.3	54
6	Evaluation of the antioxidant ability of hydrazine-purified and untreated commercial carnosine in beef patties. <i>Meat Science</i> , 2003 , 64, 59-67	6.4	13
5	Extension of the shelf life of beef steaks packaged in a modified atmosphere by treatment with rosemary and displayed under UV-free lighting. <i>Meat Science</i> , 2003 , 64, 417-26	6.4	108
4	Ability of α -tocopherol, taurine and rosemary, in combination with vitamin C, to increase the oxidative stability of beef steaks packaged in modified atmosphere. <i>Food Chemistry</i> , 2002 , 76, 407-415	8.5	124
3	The effects of ascorbic acid, taurine, carnosine and rosemary powder on colour and lipid stability of beef patties packaged in modified atmosphere. <i>Meat Science</i> , 2001 , 58, 421-9	6.4	181
2	Beef shelf life in low O ₂ and high CO ₂ atmospheres containing different low CO concentrations. <i>Meat Science</i> , 2000 , 55, 413-9	6.4	95
1	Solvent Free-microwave Green Extraction of Essential Oil from Orange Peel (<i>Citrus sinensis</i> L.): Effects on Shelf Life of Flavored Liquid Whole Eggs during Storage under Commercial Retail Conditions		2